

Amendments to the specification:

Please replace paragraph 38 of the pending U.S. Patent Publication 2007/0134392 with the following rewritten paragraph.

The swelling capacity Q in water at room temperature for the starch product ranges from 1.1-4, preferably 1.15-3, more preferably 1.17-2.5 and most preferably 1.2-2. Hydrolysis is delayed as swelling capacity decreases, since the entry of amylases is increasingly hampered.

Please replace paragraph 40 of the pending U.S. Patent Publication 2007/0134392 with the following rewritten paragraph.

Another advantage to the starch product is that the percentage of resistant starch can be set. If the starch product is used as an ingredient, this not only reduces the hydrolysis rate and GI, but also produces a share of resistant starch, eliminating the need to separately add fibers or resistant starch. In this case, a high resistant percentage of the starch product is advantageous, e.g., 20-30%. If the starch product is used as a food per se, a lower resistant percentage is preferred, e.g., 5-20%. The share of resistant starch in the slowly digestible starch in %w/w ranges from 0-50, preferably 3-45, and most preferably 5-40.